



# B. B. EARNSHAW & BRO.

## Wholesale GROCERS

WASHINGTON, D. C.

1105, 1107 & 1109, 11th ST. S.E.  
1000 & 1002, M ST. S.E.

TELEPHONE  
CONNECTION

Mr. B. B. Earnshaw, speaking of the merits of

### Cream Blend Flour,

said: "It has been long known as a fact that wheat grown on different soils, in different climates, under the natural influences which the soil and climate possess, brings forth products varying in many of the required qualities necessary to make a perfect flour—to make perfect bread. We as the introducers of the CREAM BLEND FLOUR have at last solved the difficult problem; at great expense, study and consumption of time we have at last made a blend (or mixture) of such flours possessing the required quantities of Gluten, Phosphate, Starch, Sugar, etc., in exact necessary proportions to get the desired result. In doing this we combine the hard spring wheat flour of Dakota and Minnesota with the finest winter wheat flour of different Western and Eastern States, in every case avoiding the sections where the soils are worn out by many years of tilling, and where stimulating fertilizers are used to increase crops. Wheat grown on virgin soil is most invariably that of which our CREAM BLEND FLOUR is made.

"By this grand combination we have produced the most perfect flour it is possible to make from wheat, possessing the sweetness, nutrition, health-giving muscle and flesh-making, and even medicinal qualities.

"The CREAM BLEND FLOUR is an exception in the respect that it will make the finest biscuits, the lightest and sweetest yeast bread, and it is the very finest for pastry. It will also make more bread than any other flour. This is the first BLENDED flour that has ever been offered the public, and we are confident of a grand future for the CREAM BLEND FLOUR."



## FLOUR FEED & BALED HAY

